

Taste of Home



## Almond Butter Cookies

★ ★ ★ ☆ ☆

*I came up with this cookie recipe as a way to capture a butter cake popular in my husband's native Netherlands. Almond paste and butter make each melt-in-your-mouth morsel irresistible.*

---

**TOTAL TIME:** Prep: 15 min. Bake: 10 min./batch

**YIELD:** 6-1/2 dozen.

---

### Ingredients

1/2 cup butter, softened

1/2 cup shortening

6 ounces almond paste

1-1/3 cups sugar

1 large egg, room temperature

2 cups all-purpose flour

1 teaspoon baking soda

### Directions

1. In a large bowl, cream the butter, shortening, almond paste and sugar until light and fluffy. Beat in egg. Combine flour and baking soda; gradually add to the creamed mixture.
2. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 400° for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

### Nutrition Facts

2 each: 115 calories, 6g fat (2g saturated fat), 12mg cholesterol, 58mg sodium, 14g carbohydrate (8g sugars, 0 fiber), 1g protein.

© 2019 RDA Enthusiast Brands, LLC